

Hoku's Valentine's Day

February 14, 2019

Amuse Bouche

Big Island Goat Cheese Panna Cotta gf ef

Tomato-Umeboshi Chutney | Candied Macadamia | Chervil

Pierre Sparr, Brut Rose, Cremant d'Alsace

Perilla Scented Seared Ahi nf ef

Smoked Ahi Mousse | Blueberry Gastrique | Squid Ink Cracker

Melville Estate, Pinot Noir, Santa Rita Hills

Day Boat Scallop with "Peas and Carrots" gf nf ef

Pea Farro Risotto | Roasted Carrots

Trefethen Estate, Chardonnay, Napa Valley

Sous Vide Tenderloin of Beef and Foie Gras gf nf ef

Hearts of Palm Puree | Foraged Baby Vegetables | Madiera Jus

Stag's Leap Wine Cellars, 'Hands of Time', Bordeaux Blend, Napa Valley

Raspberry-Cranberry Mousse nf

Berry meringue | Cocoa Sponge | Chocolate Crisp

Chateau Gravas, Sauternes

110 per person

45 additional wine pairing